[Banana Village]

cold spells the people sit around fires in the early morning to keep warm. 357 513

Containers found in the houses are of the following types: 415

(1) Netted bags made from *yulú* fibers used for carrying and storing sweetpotatoes, maize, and other garden produce. Small bags are called *verí* and the large ones *nimaké*. These bags can be carried on the back or used as saddlebags. The mesh averages 4 inches and the size of the twine varies with the size of the bag, generally being about the size of heavy cotton fish netting. [286] [482]

(2) Round baskets of various sizes plaited from thin strips of wild bamboo or other wild cane. Some of the larger baskets have handles, so that they can be hung from a peg in the wall to keep dogs and chickens from taking the contents. [285]

(3) Large wide-mouthed clay pots for storing water, ranging from 1 to 4 gallons in content. These pots are made by the coil method and are unglazed and undecorated. It is reported that in the neighboring village of Cachoeirinha some of the Terena glaze and decorate these large pots. [323]

(4) Flat, glazed pottery dishes are also found. These are of a dark-red color, without decoration, and are used for serving food.

(5) Cast-iron pots purchased in Taunay are widely used for cooking food. [252] [439]

(6) Empty kerosene cans are always in demand for storing water and meal. Any empty can is readily accepted by the Terena.

(7) Calabashes of various sizes cut to form cups and ladles are used for many purposes. Chimarron or maté tea is drunk from calabashes. [824] [272]

(8) Flat iron pans about a yard in diameter are supplied by the Post for toasting manioc meal. [252] [439]

(9) Wooden mortars with wooden pestles for grinding dried maize or dried meat stand in every back yard. The mortar is a round block of wood about 3 feet long and 18 inches in diameter, hollowed out in one end to the depth of 8 or 10 inches. The block is set upright, and maize is placed in the hollow and pounded with a heavy wooden pestle about 3 or 4 feet long; a common sight every morning is to see women at the rear of the houses pounding out the corn meal or dried meat required for the day. 415 412 252

(10) In some houses a few porcelain cups, glasses, and table knives and forks are seen. 415

[Banana] Village]

pole is attached which, when drawn around in a circle, turns the three cylinders. Although two or three men can turn the cylinders, a horse is customarily hitched to the pole.

While the cylinders are turning, a man forces pieces of cane between the cylinders where the juice is expelled and later drips into cans or wooden buckets below. The juice is known as "garapa" and is drunk fresh from the machine, the usual custom being to drink it through the teeth to keep out the dirt. To prepare sirup, or "rapadura," the juice is boiled over a fire in flat iron basins about 4 feet in diameter. The first product obtained is sirup, *mopó*, which is widely used domestically and is also sold. With further boiling, "rapadura," or brown ungranulated sugar, is obtained. This sugar is pressed into approximately 1-kilo blocks and is used as candy or for sweetening tea, coffee, and other foods. When the boiled juice is permitted to settle and the water to evaporate, black granulated raw sugar is obtained. The Terena customarily produce only sirup and ungranulated brown sugar.

Maize.—As a food crop maize is definitely secondary to manioc. The Terena appear to grow a primitive type of maize having a long slender ear with yellow kernels. The other two types, one a short ear with yellow kernels and the other with reddish kernels, appear to be varieties developed by the Brazilians. Maize is planted in September and harvested in April. Usually it is planted in rows, although it is often found growing irregularly in the fields. Much of the crop is used green, the ears being boiled or roasted before a fire. Coarsely ground maize is used for making a thin gruel, *ehomoiú*, a porridge called *yukuí*, or corn cakes known as *shipa*. After an ear of corn is husked, the kernels are removed and roughly ground in a wooden mortar. The coarse meal is then winnowed after which it is ready for use.

Sweetpotatoes.—The Terena grow three main types of sweetpotato: a yellow variety, a white variety, and a purple variety. The cuttings are set out in September and are ready for use in March and April. Sweetpotatoes are eaten boiled or baked. The Terena still bake sweetpotatoes in the old way. First a hole is dug in the ground and filled with firewood and lighted. When the fire has burned down to coals, the sweetpotatoes

[Banana] Village]

When the water boils, the woman of the house puts a handful of maté leaves into a special maté calabash and pours the boiling water over the leaves. Every one, starting with the father, then sucks maté through a tube, the calabash being passed from hand to hand until all have had enough. The tube may be of cane or if the family has enough money it may even be of metal. A decorated silver tube is a luxury which few Terena can afford. After drinking maté the people eat whatever is left over from the last evening's meal, such as boiled sweetpotatoes, meat mixed with manioc meal, or whatever fruit may be available.

After breakfast the men take their tools and go to work, either to their fields or to their carpentry or building. Unless field work is urgent the women and children remain at home, the women preparing manioc meal, sewing, washing clothes, and preparing the noonday meal. Right after breakfast the women go to the wells in the village to draw water. They fill their water pots and carry them to their houses on their heads. Often many women meet at a well, each taking her turn at drawing water with a metal bucket attached to a rope. In the meantime, the other women are engaged in conversation, usually amid peals of laughter.

When the sun reaches the zenith, the men return to their houses where the women have prepared a meal of beans, manioc, and dried meat. Each one fills his dish from the cooking pots and sits apart to eat, sometimes sitting on a low stool but usually squatting on the ground. Mothers provide the food for the younger children. Maté is drunk after the meal. Eating is a private act, while drinking maté from a common calabash brings everyone together. The Terena consider maté drinking an important social activity. After eating, both men and women lie in hammocks to rest. Around 2 or 3 o'clock they arise to return to work. In order to prevent the siesta from becoming too long the Post manager rings a bell sometime between 2 and 3 o'clock.

Near sunset the men return home, rest awhile, drink maté, wash themselves, and put on clean clothing. The wives then call the men for the evening meal, which usually consists of beans, rice, manioc, and perhaps some kind of meat. Sometimes the people eat "rapadura" or perhaps sirup with manioc meal before drinking more maté.

[P. 27-A]